

In her
COOKING CLASSES

NANCY BAKER

NOTED HOME ECONOMIST

USES AND RECOMMENDS

Weber's Bread

Experts demonstrate the reasons for this outstanding preference of Weber's Bread. This loaf has the pure, natural color of wheat and milk. No bleaching chemicals are ever used to whiten ANY of the materials used in making this loaf. It is baked with pure, fresh milk delivered direct from the dairy to the bakery every day giving it an abundance of the vital elements needed for body-building and energy.



Thrilling Enjoyment for the Whole Family!

KHJ THE LONE RANGER Every MON., WED., FRI. 7:30 P.M.

Famous Taste Thrillers

Three Dressings Worthy of Places in Recipe Files



The fishing season is here. Some of us are on our local streams or lakes at sunrise. Others are speeding along the highways to other states. But no matter where you are fishing, your mind, sooner or later, turns to lunch. Here are a few suggestions that should appeal to you:

Trout—Fried on the Spot. Clear away underbrush before making your fire. Let fire burn until you have a bed of live coals. Clean trout (or other fish), dry, sprinkle with salt and pepper, dip in bread crumbs or flour, then in egg, and again in crumbs or flour, and fry in deep fat.

Date Nut-Loaf
3 cups sifted cake flour
3 teaspoons double-acting baking powder
3/4 teaspoon salt
1/2 cup brown sugar, firmly packed
1/2 cup chopped walnut meats
1 cup finely cut dates
1 egg, well beaten
3/4 cup milk
4 tablespoons melted butter or other shortening

Sift flour once, measure, add baking powder and salt, and sift again. Add sugar and mix well. Add nuts and dates. Combine egg, milk, and shortening; add to flour mixture and blend. Bake in greased loaf pan, 8 x 4 x 3 inches, in moderate oven (350° F.) 1 hour, or until done.

What to Drink
All cold water is not necessarily pure. Even streams near their origin may be contaminated. It is wise to take your own beverage, or to boil and cool water from untested streams. Take a few cans of unsweetened Hawaiian pineapple juice with you. As soon as you have parked your car dig a hole in the sand at the edge of the stream and bury these cans. By lunch time the juice will be ice cold and an ideal drink to serve with your nut loaf.

Grandmother Lands Whopper
SYDNEY, N. S. (U.P.)—The largest swordfish yet caught off Sydney was a marlin weighing 325 pounds.

Here are three world-renowned recipes that call for the finest, most subtly flavored olive oil. French, Italian and Russian dressings that put a spark of joy in salads. Each is a delight in its own way and unerring in assuring applause.

FRENCH DRESSING
1/4 teaspoon salt
1/4 teaspoon paprika
1 teaspoon sugar
1/4 cup lemon juice or vinegar
1/2 cup Pompeian Olive Oil
Method: Mix salt, paprika and sugar together. Add lemon juice or vinegar and Pompeian Olive Oil, alternately, beating constantly. Or, place all ingredients in a cruet and shake well.

ITALIAN DRESSING
1 teaspoon tomato catsup
1/2 teaspoon paprika
1/2 teaspoon onion juice
1 tablespoon vinegar
1/2 teaspoon salt
Dry mustard
4 tablespoons Pompeian Olive Oil
Method: Mix dry ingredients thoroughly, add tomato catsup, onion juice. Slowly mix in Pompeian Olive Oil and vinegar, stirring constantly.

RUSSIAN DRESSING
First prepare "Pompeian mayonnaise" this way:

ODORLESS COOKING NEWEST BOON OF SCIENCE
By Mary Talbot

There are a lot of good things to eat that are practically outlawed because it's impossible to cook them without advertising the fact to everybody in your house, and usually the neighbor's house as well. Broiled mackerel is a fine example, broccoli is another, and cauliflower, too.

This is all perfect as it is right when you're eating alone, but the hostess who has a pride in her home doesn't like to usher her guests into a cauliflower-laden atmosphere — it just isn't keeping with good taste. I've found the perfect answer to this old problem, and you don't have to go around waving burning coffee or performing mysterious rites over the stove with vinegar, as our grandmothers used to do. It's also a lot simpler than wrapping your vegetables up in absorbent paper before cooking.

This new product, an odorless household deodorant, is conveniently packed as a clean white powder, in several size cans, and you just mix it with water to form a simple solution. About three minutes before you start cooking your vegetables or whatnot, start the solution simmering over a burner (half a burner will do), and presto! even corned beef and cabbage, when it starts to cook, is miraculously without any odor at all. Remember, don't apologize—deodorize!

ACCESSORY HINT
You know that inevitable first hot day that catches you with a new frock and only last year's left-over white shoes and bag to wear with it. Don't worry. Precede your shopping by buying some white polish that is guaranteed not to rub off. Grandest thing ever to completely disguise old white leathers. Equally splendid for keeping new accessories in the white of condition.

Improved Shortening Cuts Housewife's Work Two-thirds

A shortening that you can cream in just one-third of the normal time—with naturally, just a third as much work—is welcome news to the thousands of Western housewives who like to run their kitchens themselves. It is especially welcome if, besides lightening your work it helps you to turn out lighter, flakier and more delicious cakes, pies, and fried foods of every kind.

Just a modern cooking miracle has recently come to our attention—a new, improved, "super-creamed" vegetable shortening which can be creamed in 30 seconds! All the hard work's been done for you already, by the manufacturers, and as an added result of this wonderful new process, the cakes and pastries you make with the "super-creamed" shortening are lighter and fluffier than ever. Potatoes and other foods fried in it, moreover, are made miraculously digestible.

Modern vegetable shortening succeeded where the earlier varieties failed. And now, to cap the climax, comes this new and improved "super-creamed" Crisco. It is getting a hearty welcome from American housewives.

1 teaspoon dry mustard
1 teaspoon salt
1 teaspoon sugar
1 egg yolk
Dash cayenne pepper
3 teaspoons vinegar
1 cup Pompeian Olive Oil
Method: Mix dry ingredients and add egg yolk. Beat well and gradually add Pompeian Olive Oil drop by drop until dressing begins to thicken. Thin with vinegar and add more oil, alternating in this manner until vinegar and oil are used up. The egg white may then be added, beaten stiff, to make a larger quantity.
Then add:
1 hard boiled egg
1 tablespoon chili sauce
1 tablespoon chopped green pepper—and mix well.

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HOTPOINT CALROD
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● They give you a whole new cooking technique—a bag of amazing miracle cookery tricks that will surprise your family and delight your pocketbook.

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KC is economical. Because of its high leavening strength only 1 level teaspoonful to a cup of flour is sufficient for most recipes.
It is a time saver. That's due to the double action. 1 One action in the mix and the second, a stronger action, in the oven. You can prepare dough for biscuits, muffins, etc.; hours in advance, set in a cool place and bake when desired. No need for hurry when using KC.



MILLIONS OF POUNDS HAVE BEEN USED BY OUR GOVERNMENT